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Üliõpilane: Srihari Matichamy

Matrikli nr: A156433

Praktika juhendaja TTÜ poolt (amet, nimi): Enn Loeigu

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WORK BASED PROJECT REPORT

ENVIRONMENTAL AND MANAGEMENT OPTIMIZATION

Abstract

A comprehensive report describing the scope and outcome of the completed internship project with M/s Vapiano Group of Restaurants, Tallinn, Estonia.

SRIHARI MARICHAMY

Table of Contents

1. Introduction.....2

2. Proposed Scope.....2

 2.1 Limitations.....3

3. Actual Work.....3

 3.1 Overall Aim.....4

 3.2 Objectives.....4

4. Outcomes of the project.....5

5. Work Environment.....5

6. Areas of Improvement.....6

7. Reflections and Learnings.....6

1. Introduction

Vapiano Group of restaurants is a leading restaurant chain based in Hamburg, Germany in 2002. This organization had a very humble beginnings with an initial capital of only 2500 euros. A couple of years later, they decided to expand across the world. As of now, Vapiano has established 160 restaurants in 26 countries in 4 continents and they have plans to expand even further.

Vapiano Restaurants serve delicious food such as Pizza, pasta and much more. They take in pride in being the best at what they do. The restaurant's specialty is the unique concept of live food, which is preparing the food in front of customers, since the group believes that the customers should know how the food is being prepared, so that they can enjoy it as well.

This report describes the scope of the proposed internship and what was carried out during the actual internship period and the associated learnings in **Vapino {Solaris}** Tallinn Estonia.

2. Proposed Scope

The project focuses on the existing management and environment practices being followed at Vapiano Restaurants. The management has a unique methodology employed, as in, the management hierarchy is involved in even the most simplest of decision making process such as rostering and recruitment.

These following activities are included in this project:

1. Rostering

- Identify and locate the opportunities for improvement within the rostering system. The system is a global system, which uses the UK based rostering methodology.
- Each employee is assigned a single shift per day across the week

2. Environmental Management

- Identify and locate the opportunities for improvement within the waste management system.
- Since it is a restaurant dealing in perishable food items, there is huge amounts of waste being generated. How this waste are treated and processed is a very important factor in determining the overall efficiency of the organization.